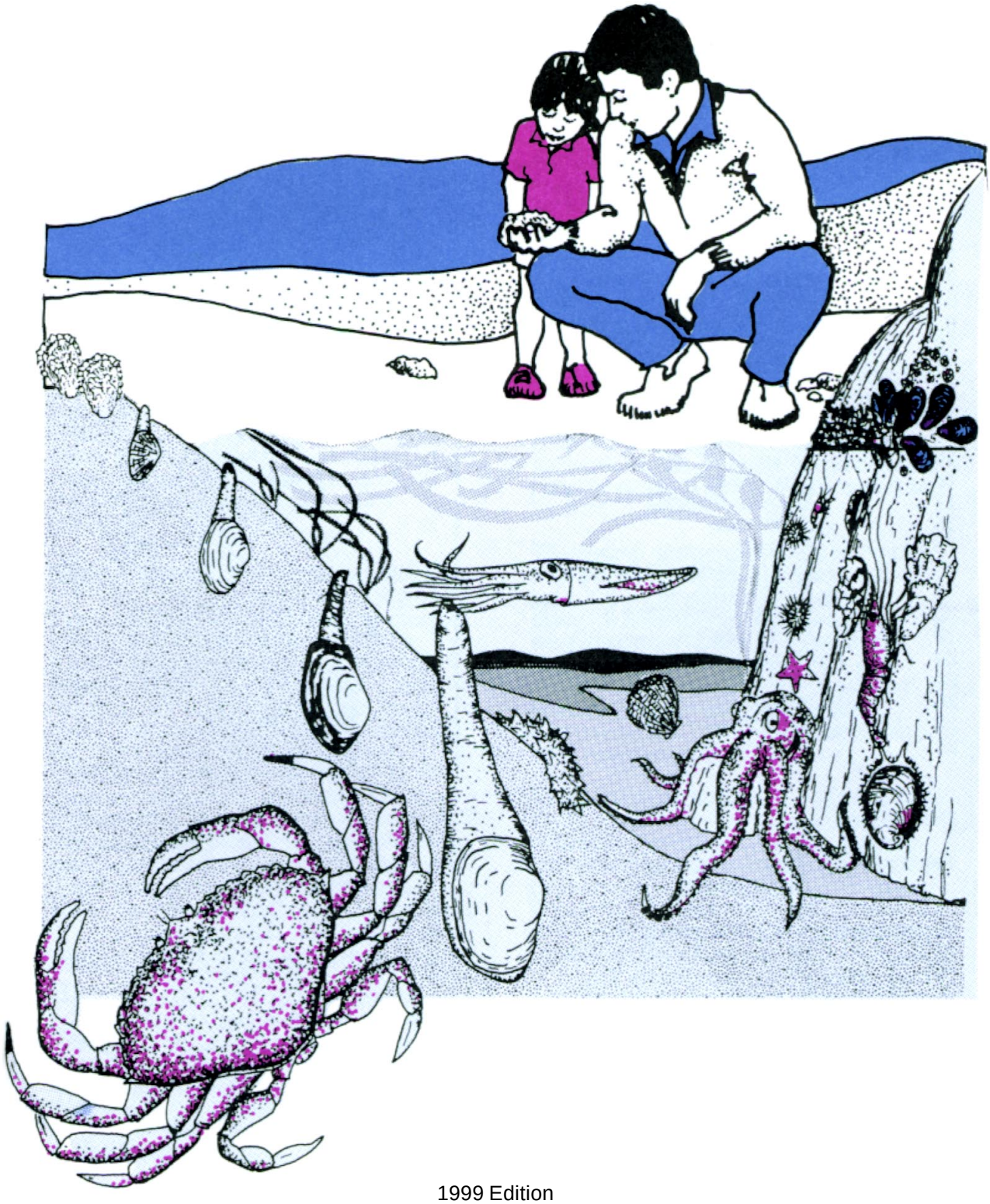
Public Shellfish Sites of Puget Sound



1999 Edition

Acknowledgments

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Links to external resources listed in this document are provided as a public service and do not imply endorsement by the Washington State Department of Health.

Foreword

Twice a day, at low tide, the gravitational forces of sun and moon combine to gently pull the waters of Puget Sound from its shoreline revealing the gifts of its intertidal zone. Like a box full of our grandparents' keepsakes, the tidelands are full of riches and are a valuable part of our Pacific Northwest heritage.

Responsible tideland stewardship is an important aspect of this heritage that involves all of us. Its aim is to ensure that future generations also have the opportunity to enjoy these riches. From each individual harvester to government agencies - we all share responsibility for our beaches. Enjoy the bounty they provide. Respect the private property that may surround them. And, as a partner in stewardship, take care of public beaches as if they were your own... because they are.

Introduction

The following series of Puget Sound maps provide general information about the locations of public beaches, access sites, and associated shellfish resources. In addition to showing where to harvest shellfish, this booklet includes shellfish identification, health information, and how you can help protect marine life.

This booklet contains the most current information available at the time of publication. Changes in water quality, land ownership, and shellfish populations may affect your ability to harvest at some beaches. **Before harvesting,** complete the checklist on the back cover of this publication.

Contents

Harvesting Regulations

A Personal Use Shellfish and Seaweed License is required for most people before they take shellfish from public beaches or waters.

You must follow the Washington Department of Fish and Wildlife shellfish regulations. Consult the sport regulation pamphlet for information on license requirements, seasons, harvest limits, size and gear restrictions, and other regulations. Check for changes by calling the **emergency shellfish regulation hotline (360-796-3215)**.

It is extremely important to **refill the holes you create when digging for shellfish**. Leaving holes in the beach can create a safety hazard for others and may suffocate shellfish that are unable to extend their siphons to the surface. Shellfish left exposed on the beach are also at risk from predators.

Beach Ownership

Many Puget Sound beaches are privately owned. Beaches marked on the following maps with the boat symbol  have private uplands, and are accessible only by boat. **Be sure to avoid trespassing on private property. The absence of posted signs does not necessarily mean that the tidelands are public.**

The Washington Department of Fish and Wildlife and Department of Natural Resources have tried to verify beach locations and property boundaries on the maps; however, the accuracy of these maps is not guaranteed.

Treaty Tribes

Fish and shellfish resources have long been important to Western Washington Indian tribes for commercial, cultural, and/or subsistence purposes. Under federal treaties of 1854 and 1855, Washington tribes reserved the right to harvest fish and shellfish at all usual and accustomed grounds and stations. Recent court decisions have upheld tribal rights up to 50% of harvestable resources.

The tribes and state agencies work cooperatively to manage shellfish resources by developing joint management agreements and plans. Tribal and state biologists also participate in shellfish research and enhancement projects. Each tribe sets and enforces fishery regulations for its fishers or harvesters. Harvest may be for commercial, subsistence, or ceremonial uses. Tribal regulations may differ from state regulations as to gear types, harvest restrictions, harvest limits, and dates of harvest.

Please contact the Northwest Indian Fisheries Commission (360-438-1180) for information on tribal shellfish rights or fisheries.

Beach Health Classifications

Classifications for recreational shellfish beaches are provided by the Washington Department of Health. Classifications are based on a survey to evaluate shoreline pollution sources and nearshore water quality. The pollution sources evaluated through the shoreline survey process include on-site sewage systems, animal keeping practices, industrial and urban runoff, and other contamination sources.

Water quality measurements are primarily evaluated for the presence of bacteria but may include other contaminants. Because conditions may change rapidly, always check with the local health department prior to harvesting.

These classifications apply to molluscan bivalve shellfish such as oysters, clams and mussels. The classifications are not intended for crab and shrimp since they migrate in and out of harvesting areas. The maps in this booklet contain the following beach classifications:

★ **OPEN** beaches/areas always meet the state public health standards and are approved for recreational shellfish harvest.

▲ **CONDITIONAL** beaches/areas sometimes meet the state public health standard, but often must be closed due to pollution from sources such as rain storm runoff or malfuctioning sewage treatment plants.

● **CLOSED** beaches never meet the state public health standards and are always unsafe for recreational shellfish harvest.

Some beaches have not been evaluated for classification. Shellfish harvesting is not advised in certain urban and industrialized areas of Puget Sound because of potential pollution problems.

Shellfish and Human Health

Bivalve shellfish, such as clams, oysters, mussels, and scallops filter their food from the water. Contaminants, when present in the water, may concentrate in shellfish tissues making them unsafe to eat. There are many different types of contaminants that can be concentrated by shellfish:

- ✶ Marine biotoxins
- ✶ Bacteria and viruses
- ✶ Chemicals

Shellfish areas are routinely monitored by state and local health departments, tribes, and volunteers. Even though a beach may be closed due to pollution or a marine biotoxin event, the shellfish will usually look healthy and normal. However, they are unsafe to eat.

Marine Biotoxins

In the past, shellfish poisoning events such as Paralytic Shellfish Poisoning (PSP), have been inaccurately called *red tide*. This term is wrong because the color of the water does not indicate whether toxins are present. In addition, several organisms and toxins have been found to cause illness. Instead of red tide, the term *marine biotoxin* is now used.

Outbreaks of naturally occurring marine biotoxins in Puget Sound are unpredictable, usually occurring when environmental conditions and other factors are favorable to the growth of organisms that produce the toxins. All filter feeders and animals that eat them, such as crabs and snails, may concentrate toxins in their bodies.

Blooms occur rapidly, so make sure to call the Marine Biotoxin Hotline (1-800-562-5632) or check the Marine Biotoxin Bulletin at http://www.doh.wa.gov/sf/biotoxin.htm before harvesting shellfish. **It is important to note that biotoxins are not destroyed by cooking.** There are no known cures for paralytic shellfish poisoning and domoic acid poisoning.

Paralytic Shellfish Poisoning (PSP)

PSP is produced by a microscopic planktonic organism growing naturally in Puget Sound. The organism, *Alexandrium catenella*, produces toxins that, when concentrated in the shellfish can cause death to humans and other warm blooded animals that eat the shellfish. Certain shellfish may be toxic longer than others. Therefore, a PSP closure may be for all shellfish or just certain species. It is important to note which shellfish are closed to harvest when calling the biotoxin hotline.

Symptoms may include tingling of the lips, tongue, and fingertips, burning, numbness, drowsiness, incoherent speech, and respiratory paralysis. If you experience these symptoms after eating shellfish, seek medical help immediately.

Domoic Acid

Domoic acid is a toxic substance produced by a microscopic marine organism called *Pseudonitszchia*. Human illness known as Amnesic Shellfish Poisoning (ASP) or Domoic Acid Poisoning (DAP) is caused by eating fish or shellfish containing this toxin.

Symptoms may include vomiting, diarrhea, abdominal pain, confusion, memory loss, disorientation, and seizure. Severe cases may result in coma and possibly death. If you experience these symptoms after eating shellfish, seek medical help immediately.

Bacteria and Viruses

Shellfish living in water contaminated by human or animal sewage can accumulate bacteria and viruses. These pathogens do not harm the shellfish, but may cause illness in humans.

Thorough cooking of infected shellfish may reduce the number of bacteria and viruses. However, the best protection from contaminated shellfish is harvesting from clean areas.

There are also a variety of naturally occurring marine bacteria that can cause illnesses. *Vibrio*, a group of bacteria found in Puget Sound, can contaminate shellfish the same way as bacteria from pollution. Vibrios are more common in warmer months. Therefore, fish and shellfish are more likely to be contaminated during the summer. Symptoms include diarrhea, abdominal cramps, nausea, vomiting, headache, fever, and chills. **Thorough cooking is the only way to prevent *Vibrio* infection.**

Chemicals

Shellfish near highly populated or industrial areas, sewer or stormwater outfalls, or marinas may contain toxic levels of chemicals. Some of these areas are indicated on the maps.

In many areas, warnings are posted on beaches where shellfish harvesting is not recommended. However, the absence of a warning sign does not mean the shellfish are safe to eat. Contact the local health department for current information.

Steps to Prevent the Pollution of Shellfish

Restoring the environment to its natural balance is possible with your help. Keep these tips handy, and take as many of these steps as you can to help limit pollution and protect our shellfish and beaches. Get involved in cleanup activities in your community, and you will see how far your actions can reach.

Maintain Your Septic System

Failing on-site sewage systems are one of the top causes of shellfish contamination in Puget Sound. Regular maintenance can identify and avoid problems before your system fails. Maintenance is cheaper than replacing your system or a potential decline in property values suffered in areas with deteriorated water quality.

Have your system inspected regularly and pump your tank when needed. Check with your local health department to find out how often.

Keep a record of your tank and drainfield location. This will make inspections and pumping easier.

Protect Your Drainfield.

Keep automobiles and all heavy equipment off the drainfield.

Use caution and planning when planting trees and shrubs. Their roots may clog or damage parts of your system.

Regularly mown grass helps your drainfield function properly.

Don't cover the soil over the drainfield with plastic, asphalt or concrete — a drainfield needs air to work best.

Reduce the Flow

Excess water can reduce an on-site sewage system's ability to absorb and treat wastewater. Contact your local health department to learn how to reduce unnecessary flows from: downspout drainage from rooftop gutters, basement sump pumps, backflush from water softener systems, leaking toilets, dripping faucets, and hot tub drainage.

Conserve water at home – spread out laundry loads, dishwashing, and other water uses throughout the day and week.

Consider using water-saving models when installing new appliances or plumbing fixtures.

Dispose of Household Items Carefully

Do not dispose of toxic items through your on-site sewage system — this includes paints, varnishes, acids, and some medicines.

Do not dispose of inert items through your on-site sewage system – this includes cat litter, diapers, ash tray contents, dental floss, and paper other than toilet paper.

Use household cleaners sparingly or consider a less toxic alternative.

Use garbage disposals infrequently – consider composting.

Contact your local health department, Cooperative Extension, or Sea Grant office for more information on the proper care and feeding of your on-site sewage system.

Use Best Management Practices With Your Livestock

Livestock, even just a few horses, can be a significant source of pollution if their wastes are not properly managed.

Fence streams to manage animal access.

Maintain minimal numbers of livestock to prevent pasture damage.

Install sewage lagoons to treat waste.

Plant groundcover on pastures to treat and reduce runoff in the rainy season.

Install gutters on your buildings and channel the water away from livestock areas.

Contact your local conservation district for the best ways to prevent water contamination and soil erosion.

Clean Boating Practices

Boat wastes can be a considerable source of contamination to shellfish harvesting areas.

Small boats should have a portable toilet on board and larger boats should have properly operating sanitation devices.

All sewage holding devices should be emptied at a pumpout or dump station — never pumped overboard.

Use an oil absorbent pad in the boat bilge to absorb leaked oil.

Keep oil separate from other waste fluids. Recycle the oil at an approved disposal site.

Catch the paint scrapings and droppings with a drop cloth and never dispose of them overboard.

Stow your trash… don't throw it overboard.

The maps in this booklet show locations of public boat  pumpout stations. Many private marinas also have pumpout stations. The Washington State Parks Boaters Environmental Education Program (360-902-8511) can provide you with an up-to date list and guidelines for proper boat sewage disposal.

Maintain Your Automobile

Just a drop of oil, antifreeze, or lubricant from a leaking car can contaminate gallons of water. If a roadway is near a shellfish bed, the pollutants on its surface can be washed into the Sound, close productive shellfish beds, and harm other marine organisms.

Repair leaks quickly, even the smallest leak impacts water quality.

Never dump automotive wastes down a storm drain — always pour into containers, never mix them, and recycle if possible.

Consider taking public transportation or carpooling.

Call the Recycle Hotline for the nearest recycling facility 1-800-RECYCLE.

Properly Dispose of Garbage

Garbage on the beach is unsightly, against the law, and can injure or kill wildlife. Proper disposal of all trash is essential to the health and safety of the marine environment.

'Safe Handling, Storage, and Cooking

Handling Shellfish

Keep shellfish cool after harvesting. If the temperature of shellfish is allowed to rise, bacteria will grow and the shellfish will become unsafe to eat.

Storage of Shellfish

If you intend to store your shellfish, do it properly. Here are some safe storage guidelines:

Fresh Shellfish in the Shell. All fresh shellfish should be stored in an open container in the refrigerator with a damp towel on top to maintain humidity. Never store shellfish in water. They will die and may spoil. Shellfish that are gaping open and do not close when tapped are dead. They should be thrown out.

Storage times for shellfish vary:

- ✔ Shellfish that can close their shells completely can be stored for up to seven days. This includes oysters, littlenecks, butter clams, and cockles.
- ✔ Shellfish that can not completely close their shells can be stored for three to four days. This includes horse clams, softshell clams, geoducks, and razor clams.
- ✔ Mussels can be stored for three to four days.

Shucked Shellfish. Shellfish removed from their shells should keep in a refrigerator for up to three days. In a freezer they should keep for up to three months.

Cooked Shellfish. Cooked shellfish should keep in a refrigerator for up to two days and in a freezer up to three months.

Thawed Shellfish. Shellfish taken from the freezer and thawed in a refrigerator should keep for up to two days. Shellfish that have been frozen and thawed must not be refrozen.

Cooking Shellfish

There are many ways to prepare shellfish. Below are some recommended methods.

Use small pots when boiling or steaming shellfish. If too many are cooked in the pot, the ones in the middle may not get thoroughly cooked. Discard any bivalve shellfish that do not open.

Live bivalve shellfish should be boiled in water for three to five minutes or steamed in a preheated steamer for four to nine minutes after the shell has opened.

Live oysters in the shell should be baked at least ten minutes at 450 degrees.

Shucked oysters should be cooked for at least three minutes in the following ways:

Boiled or simmered

Fried in 375 degree oil

Broiled three inches from the heat

Shrimp should be cooked for eight minutes once the water has returned to a full boil.

Crab should be cooked for a minimum of 15 minutes once the water has returned to a full boil.

Nuisance Species

Many unwanted species have been unknowingly brought to Puget Sound. **People should not transport marine organisms from one area to another**. Boaters can unknowingly transfer spores, larvae and whole animals into a new area in engines, bilges or on trailers and fishing gear. Carefully wash the inside and outside of your boat and fishing gear with freshwater before placing the boat or your gear back in salt water.

For example, *Spartina*, an aggressive salt water weed, is establishing itself throughout the Puget Sound region and could destroy shellfish beds if not properly controlled. For more information about *Spartina* and other nuisance species, contact Washington Department of Fish and Wildlife or Washington Sea Grant Program.

Fires

Beach fires can be a wonderful part of the beach experience; however, please realize that driftwood fires are a genuine concern to firefighters and local residents. Because of these dangers, beach fires are possible only under strictly controlled circumstances.

Before lighting ANY fire, call 1-800-323-BURN for instructions specific to that day and location.

Recreational fires require a permit unless they are:

- ✔ In a fire pit approved by the DNR or
- ✔ In a camp stove or barbecue; or
- ✔ Placed on bare soil, gravel bars, beaches, green fields, or other nonflammable areas; and smaller than four feet across.

Do not burn garbage or other materials that emit dense smoke or create offensive odors. Before leaving the beach make certain your fire is completely out. Remember, you are legally responsible for any fire damage you cause. To report a fire, call the Department of Natural Resources Fire Hotline at 1-800-562-6010.

Common Shellfish of Puget Sound

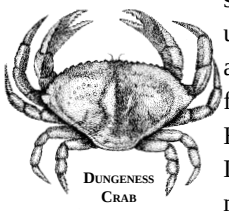
The following are descriptions of shellfish commonly harvested in Puget Sound. Be sure to consult the current Washington Department of Fish and Wildlife sport fishing regulation pamphlet for information on license requirements, seasons, harvest limits, size and gear restrictions, and other regulations.

Crabs

The two main species of crab that are recreationally harvested in Washington State are Dungeness and red rock crab. Crab are commonly taken with crab pots but are also taken using ring nets, star traps, dip nets, and by wading or SCUBA diving.

Dungeness Crab

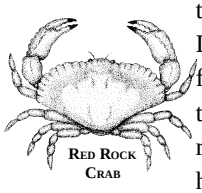
Dungeness crabs have a purple-tinged orange-brown shell with white-tipped claws and usually reach six to seven inches across the back. They are mainly found north of Seattle, throughout Hood Canal, and along the coast. Dungeness are often found in muddy areas, but prefer sandy bottoms in or near eelgrass beds. They range from the low intertidal down to 750 feet.



Dungeness Crab

Red Rock Crab

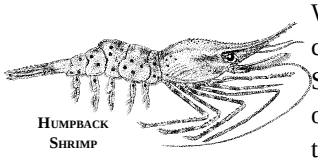
Red rock crabs have heavy, brick-red shells and black-tipped claws. They are smaller than Dungeness crab, ranging in size from five to seven inches. They are found throughout Puget Sound and prefer rocky bottoms with little silt, often hidden under rocks or partly buried under gravel or mud. They range from the mid-intertidal down to 260 feet.



Red Rock Crab

Shrimp

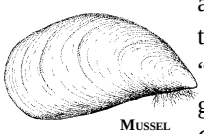
The most common recreationally harvested shrimp in Washington are the spot, coonstripe, and humpback. Shrimp are found throughout Puget Sound and off the coast, but the most popular sport fishery for spot shrimp is in Hood Canal. The size of shrimp varies by species. Spot shrimp are the largest, ranging between six to 10 inches. Shrimp are usually caught using baited shrimp pots placed in 30 to 300 feet of water. Shrimp are found in a variety of habitats, depending on the species, from steep rocky areas to flat muddy bottoms.



Humpback Shrimp

Mussels

Mussels have oblong, blue-black or brown shells and are usually found in dense mats attached by fine threads. The blue, or "bay", mussel of Puget Sound can grow to four inches in length. The California mussel, found on the open coast and parts of the Strait of Juan de Fuca, can grow to over six inches. Mussels are typically found attached to rocks or wooden structures at or near the low-tide line.



Mussel

Oysters

Oysters have chalky-white shells that are often distorted to conform to the shape of the object to which the oyster is attached. Oysters are often found in clusters attached to one another or to an object such as a rock or shell.

Pacific Oysters

The Pacific oyster is now the principle commercial oyster in the Pacific Northwest. They have fluted irregular ridges and can grow up to ten inches in length. Most recreational oyster harvest occurs in Hood Canal. Oysters may become soft and milky during the late summer spawning season. Some recreational harvesters may find these undesirable to eat.

Pacific Oyster

Olympia Oysters

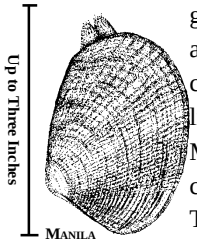
The tiny Olympia oyster is the only oyster native to Puget Sound. Prized for their unique flavor, they were once common and of commercial importance. They were seriously depleted in the 1950s, but now appear to be rebounding in areas with improved water quality. They can reach three inches in length and are relatively flat in comparison to Pacific oysters. Olympia oysters usually inhabit low intertidal areas or small tidal channels where the oysters are covered with water at low tide.

Clams

Clams are one of the most recreationally harvested shellfish in Washington. A variety of clams are found in the intertidal area and are dug by hand using forks, rakes, or shovels.

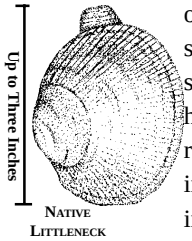
Native Littleneck Clams

Native littleneck clams have white-gray shells with well-defined circular rings and radiating ridges. They can grow up to three inches in length and are often referred to as steamers (the common method of cooking). Native littleneck clams are rounder than Manila clams and have no purple coloration on the inside of the shell. They are found on gravel/sand beaches in the lower half of the intertidal area and buried to a depth of 6 inches.



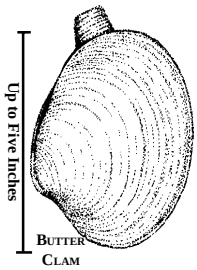
Manila Clams

Manila clams, also called Japanese littleneck clams, have oblong, slightly colored, and patterned shells with purple staining inside. The shell, like the native littleneck clam, has concentric rings and radiating ridges. They can grow up to three inches in length and are found higher in the intertidal area than the native littleneck clam. Manila clams are found on gravel/sand beaches, 3 to 6 inches below the surface.



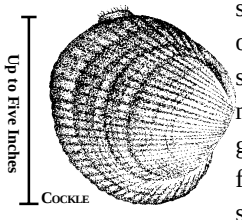
Butter Clams

Butter clams usually have chalky-white shells with concentric rings. They lack the radiating ridges found on the littleneck clam shells. The siphon, or neck, can retract completely into the shell. They can grow to five inches in length and are common in the middle to lower intertidal area. The butter clam is found in sandy/gravelly mud at depths between 8 and 12 inches.



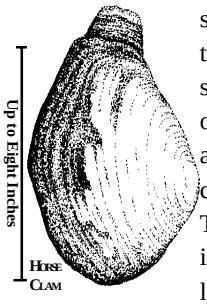
Cockles

Cockles are easily recognized by their prominent, evenly spaced, radiating ridges fanning out from the hinge area to the shell margin. They have a mottled, light brown shell and can grow to five inches. Cockles are found intertidally near or on the surface of sand/gravel beaches throughout Puget Sound.



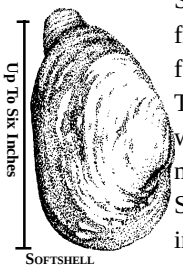
Horse Clams

Horse clams have chalky-white shells with yellow-brown skin-like patches. The horse clam is the only Washington clam whose siphon is tipped with leathery flaps, often with algae or barnacles attached. The siphon cannot be completely withdrawn into the shell. The shell can reach a length of eight inches. Horse clams are found in the lower intertidal areas of sand/gravel beaches buried one to three feet.



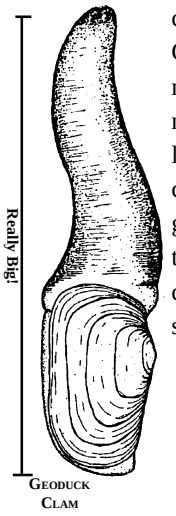
Softshell Clams

Softshell clams have chalky-white, fragile shells that are rounded at the foot end and tapered at the siphon end. The siphon cannot be completely withdrawn into the shell. They are often mistaken for small horse clams. Softshell clams average four to six inches in length. They are found in mud/sand beaches near the mouths of rivers, buried to a depth of eight to 14 inches.



Geoducks ("Goo-ee-duck")

Geoducks are the world's largest burrowing clam and can reach an age of 140 to 160 years. Geoduck shells are chalky-white and may reach nine inches in length, but do not completely close. Their long siphon lacks the leather-like flaps of the horse clam. Geoducks are found on sand/gravel to sand/mud beaches, buried two to three feet deep. While they are less common intertidally, they are abundant subtidally.



Other Shellfish

Other types of shellfish commonly harvested in Puget Sound include: octopus, pink and spiny scallops, sea cucumbers, sea urchins, and squid. Recreational harvest of abalone has been closed the past several years because of declining numbers. Please review the Washington Department of Fish and Wildlife sport fishing regulation pamphlet for seasons and harvest limits.

How to Use the Maps and Indexes

The maps in this guide identify many of the public shellfish sites around Puget Sound that offer some form of recreational opportunity. Some smaller beaches were difficult to show on maps of this scale and therefore were not included. Beaches with known boundary line or ownership problems are not listed. This booklet contains the most current information available at the time of publication.

Finding a Beach

The following section of this booklet contains two indexes and 10 maps. Every beach shown has a number next to it. **However, only beaches with names are listed in the indexes.** An alphabetical index by beach name is found in front of the map section. A numerical index by beach number is found after the map section.

Requesting Information

Please refer to beaches by number and name when requesting information about a beach. **If you have beach naming information please contact the Washington Department of Fish and Wildlife's Point Whitney Shellfish Laboratory at 360-796-4601.** This will help assure the accuracy of the information you receive and future editions of this booklet.

Understanding Marine Biotoxin Closure Areas

The maps contain common landmarks used to describe closure areas on the marine biotoxin hotline and in the bulletin. Referring to maps in the booklet will help you identify closure areas as they occur.

Color Codes of the Maps

The environmental health of certain areas are color coded green, blue, yellow, and red on the maps. These areas have been adapted from commercial growing area classifications and give a generalized representation of the health of an area. Classification of individual beaches, explained in an earlier section, is based upon a shoreline survey and water samples targeted at classifying the specific beach. Not all beaches within a colored area have been classified. These area health classifications are for bivalve shellfish only and are not intended for other types of shellfish harvested from the beach, such as crab.

Green color indicates areas that are generally approved for commercial and recreational shellfish harvest. However, a beach within a green area that is unclassified (without a symbol by the beach) by the Washington Department of Health has not had a site specific evaluation. Harvesters should inquire with their local health department.

Blue color indicates areas that are conditionally open for comercial and recreational harvest. This means that under certain conditions, usually excessive rainfall, or seasonal boat useage, these areas have the potential to become contaminated. Harvesters should inquire with their local health department prior to harvesting on all beaches with this classification.

Yellow color indicates areas where harvesting is not advised due to the proximity to urban areas. Beaches in these areas are exposed to a number of sources with the potential for contamination from chemical and bacterial contaminants.

Red color indicates areas that are closed for commercial and recreational harvest. These areas have known contamination sources such as failing on-site sewage systems, agricultural runoff, marinas, and sewage treatment plant outfalls.

Unclassified areas of the maps without color have not been evaluated by the Washington Department of Health.

Because of changing conditions the accuracy of the maps cannot be guaranteed. **Contact the local health department prior to harvesting on ANY beach.**

Beach Index Abbreviations

CP - County Park
HBR - Harbor
HD - Head
IS - Island
LT - Little
NWR - National Wildlife Refuge
PK - Park
PT - Point
REC - Recreation
RES - Reserve
RKS - Rocks
USFS - United States Forest Service

Beach Index - Alphabetical

Beach Name	Beach Number	Map Number
ALA SPIT CP	179	3
ALKI PARK	276	7
ALKI POINT	275	7
AMSTERDAM BAY	370	8, 9
BAY VIEW SP	153	3
BELFAIR SP	355	8
BIRCH BAY CP	1	1
BIRCH BAY SP	2	1
BLAKE ISLAND SP	266	7
BLIND ISLAND SP	121	2
BLOWERS BLUFF	191	3
BOLTON PENINSULA	325	6
BREMERTON BRIDGE	285	6, 7
BREMERTON COAL DOCK	286	6, 7
BROWNSVILLE	282	6, 7
BURFOOT CP	419	8
BURTON ACRES	301	9
CAMA BEACH SP	159	5
CAMANO ISLAND SP	158	5
CASE SHOAL	312	4, 6
CAVELARO BEACH	203	5
CHUCKANUT BAY	47	1
CLARK POINT	155	3
CLINE SPIT	208	10
COUPEVILLE	173	4
CUSHMAN PARK	353	8
CUTTS ISLAND SP	387	8, 9
DABOB BROADSPIT	361	6
DASH POINT SP	305	9
DAVE MACKIE CP	257	5
DECEPTION PASS SP	181	3
DES MOINES CITY PK	307	9
DISCOVERY PARK	271	7
DNR 366A	21	2
DNR 40	342	6
DNR 404A (KINNEY POINT)	239	4
DNR 57	324	6
DNR 57-B	317	6
DNR 64	265	5
DNR 77	311	7
DNR-1	376	9
DNR-100	258	5
DNR-101	246	5
DNR-124	240	5
DNR-124A	243	4, 5
DNR-13	382	8, 9
DNR-142	176	3
DNR-145	177	3
DNR-16	381	8, 9
DNR-18	395	8, 9
DNR-1A	375	9
DNR-20	401	8
DNR-209	146	3
DNR-210	144	3
DNR-211 (CYPRESS HD)	147	3
DNR-212A	143	3
DNR-24 (FUDGE PT SP)	403	8
DNR-245A	57	2
DNR-260	128	2
DNR-265	104	2
DNR-266	99	2
DNR-266A (TWIN RKS)	103	2
DNR-266B	101	2
DNR-267	102	2
DNR-270	100	2
DNR-270A	98	2
DNR-275	105	2
DNR-276	107	2, 3
DNR-283	46	1
DNR-286	45	3
DNR-287	148	3
DNR-290	132	2, 3
DNR-290A (ARMITA(S)	134	2, 3
DNR-291	133	2, 3
DNR-292	131	2, 3
DNR-292A	130	2, 3
DNR-295	112	2
DNR-308	73	2
DNR-309	71	2, 3
DNR-311	72	2, 3
DNR-312A	74	2, 3
DNR-313	67	2
DNR-314	66	2
DNR-315	70	2
DNR-317	65	2
DNR-318 (FROST IS)	58	2
DNR-319A	138	2, 3
DNR-322	136	2, 3
DNR-323	135	2, 3
DNR-324	141	2, 3
DNR-325	139	2, 3
DNR-33	406	8
DNR-34	408	8
DNR-35	389	8, 9
DNR-356A	34	2
DNR-35A	388	8, 9
DNR-36	309	9
DNR-367A (EWING IS)	11	2
DNR-367C (S FINGER)	12	2
DNR-367D (LT SUCIA)	10	2
DNR-372	5	1
DNR-39 (WYCKOFF SHOAL)	377	8, 9
DNR-409	220	4
DNR-410	221	4
DNR-411	212	4
DNR-411A	210	4
DNR-44A (W DEWATTO)	346	6, 8
DNR-46	344	6
DNR-47	343	6
DNR-48	345	6
DNR-55	330	6
DNR-59	314	4, 5
DNR-68 (EGLON)	264	5
DNR-69 (EGLON)	263	5
DNR-78	310	9
DNR-79	303	9
DNR-8	373	8, 9
DNR-83	299	9
DNR-85	297	7
DNR-99	262	5
DOCKTON CP	300	9
DOE ISLAND SP	94	1, 3
DOSEWALLIPS SP	331	6
DUCKABUSH FLATS	336	6
DUNGENESS	207	10
DUNGENESS N W R	204	10
E DABOB	362	6
EAGLE COVE CP	85	2
EAGLE CREEK	339	6
EAGLE ISLAND	385	8, 9
ENGLISH CAMP	80	2
FAY BAINBRIDGE SP	269	7
FERRY DOCK	296	7
FORT CASEY SP	245	4

Beach Index - Alphabetical

Beach Name	Beach Number	Map Number
FORT EBEY (DNR-140)	242	4
FORT FLAGLER SP	226	4
FORT LEWIS	366	9
FORT WARD SP	280	7
FORT WORDEN SP	222	4
FREEMAN ISLAND SP	27	2
FRYE COVE	417	8
GRAPEVIEW	399	8
GRAVEYARD SPIT	209	10
HOLMES HBR CP	186	5
HOODSPORT HATCHERY	348	8
HOPE ISLAND SP (NORTH)	175	3
HOPE ISLAND SP (SOUTH)	411	8
HOWARTH PARK	254	5
ILLAHEE SP	281	6, 7
JAMES ISLAND SP	142	2, 3
JARRELL COVE	407	8
JENSEN ACCESS	164	3
JOEMMA BEACH SP	397	8
JONES ISLAND SP	24	2
KAYAK POINT CP	200	5
KITSAP MEMORIAL SP	334	6, 7
KOPACHUCK SP	386	8, 9
LARRABEE SP	55	1
LILLIWAUP SP	340	6, 8
LINCOLN PARK	274	7
LITTLE CLAM BAY	294	7
LONG PT	172	4, 5
MABANA	195	5
MANCHESTER SP	293	7
MAPLE HOLLOW	390	8, 9
MARCH PT REC AREA	152	3
MATIA ISLAND SP	20	1, 2
MCMICKEN ISLAND SP	405	8
McNEIL ISLAND	384	9
MEADOWDALE CP	248	5
MUD BAY SP	69	2
MUKILTEO SP	253	5
MYSTERY BAY SP	227	4
N ENGLISH CAMP	81	2
N SEQUIM BAY SP	214	4
NISQUALLY N W R	367	8, 9
NORTH BAY RES	394	8
NORTH BEACH CP	217	4
NORTH BLUFF	184	5
NORTH FORK ACCESS	165	3
NORTH PENN COVE	171	4
OAK BAY	229	4
OAK BAY CP	231	4
OAK HARBOR BEACH PK	194	3
OAK HARBOR CITY PARK	192	3
OAKLAND BAY RES-CH	414	8
ODLIN CP	111	2
OLD FORT TOWNSEND SP	223	4
OLD MAN HOUSE SP	267	7
OLD TOWN	206	10
PATOS ISLAND SP	22	2
PELICAN BEACH (DNR 286A)	150	3
PENN COVE	170	4
PENN COVE PK	169	3, 4
PENROSE POINT	393	8, 9
PICKERING PASS	410	8
PICNIC PT CP	247	5
PITSHIP PT	216	4
PLEASANT HARBOR SP	333	6
POINT DEFIANCE-OWENS	304	9
POINT WHITE	279	7
PORT WILLIAMS	211	4
POSEY ISLAND SP	79	2
POTLATCH SP	350	8
POTLATCH-DNR	351	8
POTLATCH-EAST SP	352	8
PRIEST POINT	420	8
PT HANON	234	4, 5
PT SHIP CANAL EAST	233	4
PT WHITEHORN	4	1
PT WHITNEY	326	6
PT WHITNEY LAGOON	327	6
PURDY	391	9
PURDY SPIT CP	392	9
QUILCENE BAY TIDELANDS	357	6
REID HARBOR	33	2
RENDSLAND CREEK	356	8
RETSIL	291	6, 7
RICHMOND BEACH	249	7
SADDLEBAG ISLAND SP	154	3
SALSBURY PT CP	238	4, 5
SALTWATER SP	306	9
SAMISH IS REC AREA	54	3
SAN DE FUCA	168	3, 4
SAN JUAN CP	76	2
SARATOGA PASS	185	5
SCATCHET HD	250	5
SCENIC BEACH SP	347	6
SE DABOB BAY	323	6
SEAHURST CP	308	7
SEAL ROCK USFS	332	6
SEMIAHMOO	8	1
SEMIAHMOO CP	6	1
SEMIAHMOO MARINA	7	1
SEQUIM BAY SP	213	4
SHINE TIDELANDS SP	237	4, 5
SILVERDALE CP	290	6, 7
SILVERDALE SHOAL	289	6, 7
SNATELUM PT	166	4, 5
SOUTH INDIAN ISLAND CP	232	4
SOUTH LILLIWAUP	341	6, 8
SOUTH PITSHIP PT	215	4
SOUTH WHIDBEY SP	241	5
SPENCER SPIT SP	59	2
SUCIA IS (DNR-367)	9	2
SUNRISE BEACH	183	5
SUQUAMISH	268	7
TAYLOR BAY	383	8, 9
TOANDOS PENINSULA SP	319	6
TOLMIE SP	368	8, 9
TRAMP HBR	295	9
TRITON COVE SP	338	6
TWANOH SP	354	8
USELESS BAY TIDELANDS SP	256	5
W QUILCENE BAY	322	6
W.R. HICKS CP	313	4, 5
WALKER CP	416	8
WEST PASS	162	3, 5
WINAS CRESCENT HBR	188	3
WINAS POLNELL PT	187	3
WINAS-MAYLOR PT-EAST	193	3
WINAS-MAYLOR PT-WEST	189	3
WINDY BLUFF	396	8, 9
WOLFE PROPERTY SP	236	4, 5
WOODARD BAY	369	8

Beach Index - Numerical

Beach Number	Beach Name	Map Number
1	BIRCH BAY CP	1
2	BIRCH BAY SP	1
4	PT WHITEHORN	1
5	DNR-372	1
6	SEMIAHMOO CP	1
7	SEMIAHMOO MARINA	1
8	SEMIAHMOO	1
9	SUCIA IS (DNR-367)	2
10	DNR-367D (LT SUCIA)	2
11	DNR-367A (EWING IS)	2
12	DNR-367C (S FINGER)	2
20	MATIA ISLAND SP	1, 2
21	DNR 366A	2
22	PATOS ISLAND SP	2
24	JONES ISLAND SP	2
27	FREEMAN ISLAND SP	2
33	REID HARBOR	2
34	DNR-356A	2
45	DNR-286	3
46	DNR-283	1
47	CHUCKANUT BAY	1
54	SAMISH IS REC AREA	3
55	LARRABEE SP	1
57	DNR-245A	2
58	DNR-318 (FROST IS)	2
59	SPENCER SPIT SP	2
65	DNR-317	2
66	DNR-314	2
67	DNR-313	2
69	MUD BAY SP	2
70	DNR-315	2
71	DNR-309	2, 3
72	DNR-311	2, 3
73	DNR-308	2
74	DNR-312A	2, 3
76	SAN JUAN CP	2
79	POSEY ISLAND SP	2
80	ENGLISH CAMP	2
81	N ENGLISH CAMP	2
85	EAGLE COVE CP	2
94	DOE ISLAND SP	1, 3
98	DNR-270A	2
99	DNR-266	2
100	DNR-270	2
101	DNR-266B	2
102	DNR-267	2
103	DNR-266A (TWIN RKS)	2
104	DNR-265	2
105	DNR-275	2
107	DNR-276	2, 3
111	ODLIN CP	2
112	DNR-295	2
121	BLIND ISLAND SP	2
128	DNR-260	2
130	DNR-292A	2, 3
131	DNR-292	2, 3
132	DNR-290	2, 3
133	DNR-291	2, 3
134	DNR-290A (ARMITAGE IS)	2, 3
135	DNR-323	2, 3
136	DNR-322	2, 3
138	DNR-319A	2, 3
139	DNR-325	2, 3
141	DNR-324	2, 3
142	JAMES ISLAND SP	2, 3
143	DNR-212A	3
144	DNR-210	3
146	DNR-209	3
147	DNR-211 (CYPRESS HD)	3
148	DNR-287	3
150	PELICAN BEACH (DNF 6A)	3
152	MARCH PT REC AREA	3
153	BAY VIEW SP	3
154	SADDLEBAG ISLAND	3
155	CLARK POINT	3
158	CAMANO ISLAND SP	5
159	CAMA BEACH SP	5
162	WEST PASS	3, 5
164	JENSEN ACCESS	3
165	NORTH FORK ACCESS	3
166	SNATELUM PT	4, 5
168	SAN DE FUCA	3, 4
169	PENN COVE PK	3, 4
170	PENN COVE	4
171	NORTH PENN COVE	4
172	LONG PT	4, 5
173	COUPEVILLE	4
175	HOPE ISLAND SP (NORTH)	3
176	DNR-142	3
177	DNR-145	3
179	ALA SPIT CP	3
181	DECEPTION PASS SP	3
183	SUNRISE BEACH	5
184	NORTH BLUFF	5
185	SARATOGA PASS	5
186	HOLMES HBR CP	5
187	WINAS POLNELL PT	3
188	WINAS CRESCENT HBR	3
189	WINAS-MAYLOR PT-WEST	3
191	BLOWERS BLUFF	3
192	OAK HARBOR CITY PARK	3
193	WINAS-MAYLOR PT-EAST	3
194	OAK HARBOR BEACH PK	3
195	MABANA	5
200	KAYAK POINT CP	5
203	CAVELARO BEACH	5
204	DUNGENESS N W R	10
206	OLD TOWN	10
207	DUNGENESS	10
208	CLINE SPIT	10
209	GRAVEYARD SPIT	10
210	DNR-411A	4
211	PORT WILLIAMS	4
212	DNR-411	4
213	SEQUIM BAY SP	4
214	N SEQUIM BAY SP	4
215	SOUTH PITSHIP PT	4
216	PITSHIP PT	4
217	NORTH BEACH CP	4
220	DNR-409	4
221	DNR-410	4
222	FORT WORDEN SP	4
223	OLD FORT TOWNSEND SP	4
226	FORT FLAGLER SP	4
227	MYSTERY BAY SP	4
229	OAK BAY	4
231	OAK BAY CP	4
232	SOUTH INDIAN ISLAND CP	4
233	PT SHIP CANAL EAST	4
234	PT HANON	4, 5
236	WOLFE PROPERTY SP	4, 5
237	SHINE TIDELANDS SP	4, 5
238	SALSBURY PT CP	4, 5
239	DNR 404A (KINNEY POINT)	4

Beach Index - Numerical

Beach Number	Beach Name	Map Number
240	DNR-124	5
241	SOUTH WHIDBEY SP	5
242	FORT EBEY (DNR-140)	4
243	DNR-124A	4, 5
245	FORT CASEY SP	4
246	DNR-101	5
247	PICNIC PT CP	5
248	MEADOWDALE CP	5
249	RICHMOND BEACH	7
250	SCATCHET HD	5
253	MUKILTEO SP	5
254	HOWARTH PARK	5
256	USELESS BAY TIDELANDS SP	5
257	DAVE MACKIE CP	5
258	DNR-100	5
262	DNR-99	5
263	DNR-69 (EGLON)	5
264	DNR-68 (EGLON)	5
265	DNR 64	5
266	BLAKE ISLAND SP	7
267	OLD MAN HOUSE SP	7
268	SUQUAMISH	7
269	FAY BAINBRIDGE SP	7
271	DISCOVERY PARK	7
274	LINCOLN PARK	7
275	ALKI POINT	7
276	ALKI PARK	7
279	POINT WHITE	7
280	FORT WARD SP	7
281	ILLAHEE SP	6, 7
282	BROWNSVILLE	6, 7
285	BREMERTON BRIDGE	6, 7
286	BREMERTON COAL DOCK	6, 7
289	SILVERDALE SHOAL	6, 7
290	SILVERDALE CP	6, 7
291	RETSIL	6, 7
293	MANCHESTER SP	7
294	LITTLE CLAM BAY	7
295	TRAMP HBR	9
296	FERRY DOCK	7
297	DNR-85	7
299	DNR-83	9
300	DOCKTON CP	9
301	BURTON ACRES	9
303	DNR-79	9
304	POINT DEFIANCE-OWENS	9
305	DASH POINT SP	9
306	SALTWATER SP	9
307	DES MOINES CITY PK	9
308	SEAHURST CP	7
309	DNR-36	9
310	DNR-78	9
311	DNR 77	7
312	CASE SHOAL	4, 6
313	W.R. HICKS CP	4, 5
314	DNR-59	4, 5
317	DNR 57-B	6
319	TOANDOS PENINSULA SP	6
322	W QUILCENE BAY	6
323	SE DABOB BAY	6
324	DNR 57	6
325	BOLTON PENINSULA	6
326	PT WHITNEY	6
327	PT WHITNEY LAGOON	6
330	DNR-55	6
331	DOSEWALLIPS SP	6
332	SEAL ROCK USFS	6
333	PLEASANT HARBOR SP	6
334	KITSAP MEMORIAL SP	6, 7
336	DUCKABUSH FLATS	6
338	TRITON COVE SP	6
339	EAGLE CREEK	6
340	LILLIWAUP SP	6, 8
341	SOUTH LILLIWAUP	6, 8
342	DNR 40	6
343	DNR-47	6
344	DNR-46	6
345	DNR-48	6
346	DNR-44A (W DEWATTO)	6, 8
347	SCENIC BEACH SP	6
348	HOODSPORT HATCHERY	8
350	POTLATCH SP	8
351	POTLATCH-DNR	8
352	POTLATCH-EAST SP	8
353	CUSHMAN PARK	8
354	TWANOH SP	8
355	BELFAIR SP	8
356	RENDSLAND CREEK	8
357	QUILCENE BAY TIDELANDS	6
361	DABOB BROADSPIT	6
362	E DABOB	6
366	FORT LEWIS	9
367	NISQUALLY N W R	8, 9
368	TOLMIE SP	8, 9
369	WOODARD BAY	8
370	AMSTERDAM BAY	8, 9
373	DNR-8	8, 9
375	DNR-1A	9
376	DNR-1	9
377	DNR-39 (WYCKOFF SHOAL)	8, 9
381	DNR-16	8, 9
382	DNR-13	8, 9
383	TAYLOR BAY	8, 9
384	McNEIL ISLAND	9
385	EAGLE ISLAND	8, 9
386	KOPACHUCK SP	8, 9
387	CUTTS ISLAND SP	8, 9
388	DNR-35A	8, 9
389	DNR-35	8, 9
390	MAPLE HOLLOW	8, 9
391	PURDY	9
392	PURDY SPIT CP	9
393	PENROSE POINT	8, 9
394	NORTH BAY RES	8
395	DNR-18	8, 9
396	WINDY BLUFF	8, 9
397	JOEMMA BEACH SP	8
399	GRAPEVIEW	8
401	DNR-20	8
403	DNR-24 (FUDGE PT SP)	8
405	MCMICKEN ISLAND SP	8
406	DNR-33	8
407	JARRELL COVE	8
408	DNR-34	8
410	PICKERING PASS	8
411	HOPE ISLAND SP (SOUTH)	8
414	OAKLAND BAY RES-CH	8
416	WALKER CP	8
417	FRYE COVE	8
419	BURFOOT CP	8
420	PRIEST POINT	8

Important Phone Numbers

Hotline Numbers:

Marine Biotoxin Hotline	800-562-5632
Fishing Regulation Change Hotline	360-902-2500
Recreational Shellfish Emergency Regulations	360-796-3215
Oil Spill Response	800-424-8802
Washington Department of Natural Resources Fire Hotline	800-562-6010
Washington Department of Natural Resources Call Before You Burn	800-323-2876
Recycling Hotline	800-732-9253
Marine Oil Spill Prevention Program	206-685-8286

County Health Agencies:

Clallam	360-417-2258
Grays Harbor	360-249-4413
Island	360-679-7350
Jefferson	360-385-9400
Kitsap	360-337-5235
Mason	360-427-9670
Pacific	360-875-9356
San Juan	360-378-4474
Seattle-King	206-205-4394
Skagit	360-336-9380
Snohomish	425-339-5250
Tacoma-Pierce	253-798-6470
Thurston	360-786-5455
Whatcom	360-676-6724

State and Federal Agencies:

Northwest Indian Fisheries Commission	360-438-1180
Puget Sound Water Quality Action Team	800-547-6863
US Environmental Protection Agency, BEACH Program	206-553-1597
Washington Department of Ecology	360-407-6000
Washington Department of Fish and Wildlife	360-902-2200
Washington Department of Health, Office of Shellfish Programs	360-236-3330
Washington Department of Natural Resources, Aquatic Resources	360-902-1100
Washington Sea Grant Program	206-543-6600
Washington State Parks and Recreation, Boating Program	360-586-6590

Non Profit Agencies

People for Puget Sound	800-736-7532
Puget Soundkeeper Alliance	800-427-8438
Puget Sound Restoration Fund	206-780-6947

Links to external resources listed in this document are provided as a public service and do not imply endorsement by the Washington State Department of Health.

Internet Shellfish Information

County Resources

Clallam County ..... www.wa.gov/clallam.net/EnvHealth
Grays Harbor County ..... www.co.grays-harbor.wa.us/info/pub_svcs/envhealth.html
Island County ..... www.islandcounty.net
Jefferson County ..... www.co.jefferson.wa.us/health/default.htm
Kitsap County ..... www.wa.gov/kitsaphealth/EH/WQ/wq.htm
Pacific County ..... www.willapabay.org/~genadmin
Seattle-King County ..... www.metrokc.gov
Snohomish County ..... www.co.snohomish.wa.us
Tacoma-Pierce ..... www.tpchd.org/eh/shellindex.html
Thurston County ..... www.co.thurston.wa.us/health/ehrp/index.html
Whatcom County ..... www.co.whatcom.wa.us

Agency Web Sites

National Oceanic and Atmospheric Administration ..... www.noaa.gov
NOAA Harmful Algae ..... www.nwfsc.noaa.gov/hab
Northwest Indian Fisheries Commission ..... www.nwifc.wa.gov
Puget Sound Water Quality Action Team ..... www.wa.gov/pswqat
US Environmental Protection Agency (EPA) ..... www.epa.gov
EPA BEACH Program ..... www.epa.gov/OST/beaches
US Food and Drug Administration, Bad Bug Book ..... vm.cfsan.fda.gov/~mow/intro.html
Washington Department of Ecology ..... www.ecy.wa.gov
Washington Department of Fish and Wildlife ..... www.wa.gov/wdfw
Fishing Regulations ..... www.wa.gov/wdfw/fish/regs/fishregs.htm
Washington Department of Health ..... www.doh.wa.gov
Marine Biotoxin Bulletin ..... www.doh.wa.gov/ehp/sf/biotoxin.htm
Washington Department of Natural Resources ..... www.wa.gov/dnr
Washington Sea Grant Program ..... www.wsg.washington.edu
Washington State - Access Washington ..... access.wa.gov
Washington State Parks and Recreation ..... www.parks.wa.gov

Other Recreational Shellfish Information Resources

People for Puget Sound ..... www.pugetsound.org
Puget Soundkeeper Alliance ..... www.pugetsoundkeeper.org
Recreational Seafood Safety ..... seafood.ucdavis.edu/consumer/consumer.htm

HARVEST CHECKLIST

BEFORE YOU HARVEST SHELLFISH:

- ❑ Buy a license & wear it while harvesting
- ❑ Check the regulations for:
  - ✓ Seasons
  - ✓ Size Limits
  - ✓ Harvest Limits
- ❑ Call the Marine Biotoxin Hotline
- ❑ Call the local health department
- ❑ Respect private property
- ❑ Follow the rules for recreational fires

AFTER YOU HARVEST SHELLFISH:

- ❑ Fill your holes
- ❑ Keep your shellfish chilled
- ❑ Always thoroughly cook your shellfish
- ❑ If you built a fire, be sure it's out
- ❑ Pack out your trash